

**FROZEN DESSERT, PROCESS FOR PRODUCING IT AND
CONTAINER FOR PACKAGING AND DISTRIBUTING IT**

ABSTRACT

The invention relates to a frozen dessert, which, independently of any incorporation of gas, is malleable and extrudable at the freezing temperatures. This dessert includes water, proteins, fat, sweetening agents and at least one stabilizing agent, with the sweetening agents forming a mixture which contains glucose and optionally fructose. These two compounds constitute, as a whole, from 6 to 30% of the total weight of the composition. The frozen dessert includes a nucleating agent, in particular microcrystalline cellulose. The invention relates, in addition, to a process for producing such a dessert, such a packaged dessert and a container for its packaging and its distribution.